

Standardized Recipe Form

Recipe Name _____ Category _____ Recipe # _____
(i.e., entrée, breads)

Ingredients	For _____ Servings		Directions
	Weight	Measure	

Serving Size _____ Pan Size _____

Yield _____	Number of Pans _____
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Meal Pattern (Based on Serving Size): _____

Meat/Meat Alternative

_____ Fruit/Vegetable

Grains/Breads

Oven Temperature & Baking Time:

Temperature	Minutes
100	10
100	20
100	30
100	40
100	50
100	60
100	70
100	80
100	90
100	100
100	110
100	120
100	130
100	140
100	150
100	160
100	170
100	180
100	190
100	200
100	210
100	220
100	230
100	240
100	250
100	260
100	270
100	280
100	290
100	300
100	310
100	320
100	330
100	340
100	350
100	360
100	370
100	380
100	390
100	400
100	410
100	420
100	430
100	440
100	450
100	460
100	470
100	480
100	490
100	500
100	510
100	520
100	530
100	540
100	550
100	560
100	570
100	580
100	590
100	600
100	610
100	620
100	630
100	640
100	650
100	660
100	670
100	680
100	690
100	700
100	710
100	720
100	730
100	740
100	750
100	760
100	770
100	780
100	790
100	800
100	810
100	820
100	830
100	840
100	850
100	860
100	870
100	880
100	890
100	900
100	910
100	920
100	930
100	940
100	950
100	960
100	970
100	980
100	990
100	1000

Conventional _____

Convection		
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If available, **Nutrition Analysis:** **Serving Size:**_____

_____Calories _____Saturated Fat (g) _____Vitamin C (mg)

_____Protein (g) _____Sodium (mg) _____Vitamin A (IU)

_____Total Fat (g) _____Fiber (g) _____Calcium (mg)

_____Iron (mg)

STANDARDIZED RECIPES

A standardized recipe is a recipe that has been tried, tested, evaluated and adapted for use by a food service. It produces a consistent quality and yields every time when the exact procedures, equipment and ingredients are followed.

Steps:

- Prepare a recipe to be standardized and test it until a high-quality product is produced.
- Write the recipe to include the name, exact ingredients and quantities on a standardized recipe form or any other format that is used in your food service. Weight is a more accurate measurement than volume and should be used when a scale is available.
- List step-by-step instructions for preparation and cooking, including equipment, oven temperature and cooking time. Also include final product temperature as a part of the recipe.
- Include the yield and portion size on the recipe. Record the serving utensil to be used. You may find the yield and servings by measuring and counting the actual servings made from the recipe.
- Provide information on how the product meets the meal pattern requirement for Food-Based Menu Planning options.
- Record the nutrient analysis information if it is available.
- Adjust the recipe to correct the yield (number of servings) needed for each preparation/service area.
- Conduct a taste testing with staff to judge the appearance, texture, flavor and overall acceptability of the product. Instruct staff on the importance of following the recipe accurately and consistently.